



## CONTENTS OF VOLUME 28

### Number 1

Role of Nitrite in Flavour Development in Uncooked Cured Meat Products: Sensory Assessment . . . . .	1
P. NOEL, E. BRIAND & J. P. DUMONT (France)	
Thawing of Lamb Loin Chops in Air and CO <sub>2</sub> . Effect on Colour and Drip . . . . .	9
V. J. MOORE (New Zealand)	
The Thickness and Quality of Backfat in Various Pig Breeds and Their Relationship to Intramuscular Fat and the Setting of Joints from the Carcasses. . . . .	21
P. D. WARRISS, S. N. BROWN, J. G. FRANKLIN & S. C. KESTIN (UK)	
The Ultra-rapid Chilling of Lamb Carcasses . . . . .	31
J. J. SHERIDAN (Ireland)	
Studies on Emulsion-type Buffalo Meat Sausages Incorporating Skeletal and Offal Meat with Different Levels of Pork Fat . . . . .	51
K. R. KRISHNAN & N. SHARMA (India)	
Characterization of Changes in Psychometric Colour Attributes of Comminuted Porcine Lean Meat during Processing . . . . .	61
R. PALOMBO & G. WIJNGAARDS (The Netherlands)	
<b>Research Note</b>	
Modified Packaging as Protection against Photodegradation of the Colour of Pasteurized, Sliced Ham . . . . .	77
H. J. ANDERSEN, G. BERTELSEN, A. OHLEN & L. H. SKIBSTED (Denmark)	
Book Review . . . . .	85

### Number 2

Colour and Colour Stability of Hot Processed Frozen Minced Beef. Results from Chemical Model Experiments Tested under Storage Conditions . . . . .	87
H. J. ANDERSEN, G. BERTELSEN & L. H. SKIBSTED (Denmark)	

365

Proteinase (Cathepsin B, D, L and Calpains) Levels and Conditioning Rates in Normal, Electrically Stimulated and High-Ultimate-pH Chicken Muscle . . .	99
DAVID J. ETHERINGTON, MARK A. J. TAYLOR, DIANE K. WAKEFIELD, ANTHONY COUSINS & ERIC DRANSFIELD (UK)	
Analysis of Proteolysis and Protein Insolubility during the Manufacture of Some Varieties of Dry Sausage . . . . .	111
I. ASTIASARAN, R. VILLANUEVA & J. BELLO (Spain)	
Progress Towards Using the Speed of Ultrasound for Beef Leanness Classification . . .	119
C. A. MILES, G. A. J. FURSEY, S. J. PAGE & A. V. FISHER (UK)	
The Effects of Withholding Feed and Water on Carcass Shrinkage and Meat Quality in Beef Cattle . . . . .	131
S. D. M. JONES, A. L. SCHAEFER, W. M. ROBERTSON & B. C. VINCENT (Canada)	
The Influence of Varying Degrees of Adhesion as Determined by Mechanical Tests on the Sensory and Consumer Acceptance of a Meat Product . . . . .	141
ANDREW W. J. SAVAGE, SUSAN M. DONNELLY, PAUL D. JOLLEY, PETER P. PURSLOW & GEOFFREY R. NUTE (UK)	
Psychophysical Investigations into the Tenderness of Meat. . . . .	159
M. L. BROEKHUIJSEN & J. D. VAN WILLIGEN (The Netherlands)	
Characteristics of Pork Products from Swine Fed a High Monounsaturated Fat Diet: Part 3—A High-Fat Cured Product . . . . .	171
Y. A. ZIPRIN, K. S. RHEE & T. L. DAVIDSON (USA)	

### Number 3

Editorial . . . . .	181
Connective Tissue Differences in the Strength of Cooked Meat Across the Muscle Fibre Direction due to Test Specimen Size . . . . .	183
GRAHAM J. LEWIS & PETER P. PURSLOW (UK)	
Effect of Post-mortem Conditioning of Ewe Carcasses on Instrumental Texture Profile of Cooked Thigh Muscles. . . . .	195
N. S. MAHENDRAKAR, N. P. DANI, B. S. RAMESH & B. L. AMLA (India)	
The Rate of Metmyoglobin Formation in Beef, Pork, and Turkey Meat as Influenced by pH, Sodium Chloride, and Sodium Tripolyphosphate . . . . .	203
GRAHAM R. TROUT (USA)	

Colour Stability of Bovine <i>Longissimus</i> and <i>Psoas major</i> Muscle as Affected by Electrical Stimulation and Hot Boning . . . . .	211
RIËTTE L. J. M. VAN LAACK & FRANS J. M. SMULDERS (The Netherlands)	
Lung Proteins: Effect of Defatting with Several Solvents and Extrusion Cooking on Some Functional Properties . . . . .	223
D. H. M. BASTOS & J. A. G. ARÊAS (Brazil)	
Microbiological Characteristics of Pork Chops and Ground Pork from Swine Fed a High Monounsaturated Fat Diet . . . . .	237
G. R. ACUFF, L. M. LUCIA, L. E. LePAGE, C. VANDERZANT & K. S. RHEE (USA)	
Some Microbiological Assays of Ground Beef Blended with Hydrogenated Soybean Oil . . . . .	245
I. M. TIBIN (Sudan) & C. C. MELTON (USA)	
Increase in Retail Display of Frozen Lamb Chops with Increased Loin Storage Time before Cutting into Chops . . . . .	251
V. J. MOORE (New Zealand)	
<b>Letter to the Editor and Contributors</b>	
Recommended Terminology for the Muscle Commonly designated ' <i>Longissimus dorsi</i> ' . . . . .	259
R. G. KAUFFMAN, R. E. HABEL (USA), F. J. M. SMULDERS, W. HARTMAN & P. L. BERGSTROM (The Netherlands)	
Book Reviews . . . . .	267

Number 4

Chemical Composition and Quality Attributes of Goat Meat and Lamb . . . . .	273
S. A. BABIKER, I. A. EL KHIDER & S. A. SHAFIE (Sudan)	
Influence of Breeding Systems on pH and Histochemical Properties of Muscle Fibres in Porcine <i>M. semimembranosus</i> . . . . .	279
MARA LUCIA STECCHINI, FRANCESCO MASCARELLO & ADALBERTO FALASCHINI (Italy)	
Muscle Composition of Steers Treated with the $\beta$ -Agonist, Cimaterol. . . . .	289
J. M. DAWSON, P. J. BUTTERY, M. GILL & D. E. BEEVER (UK)	
Effect of Vacuum-Packaged Frozen Storage, after Cooking, on the Phospholipids of Hereford and Bison . . . . .	299
S. M. LEONARD & D. K. LARICK (USA)	

Quantitative Determination of Myoglobin and Haemoglobin in Beef by High-Performance Liquid Chromatography. . . . .	313
INGER M. OELLINGRATH, ARVE IVERSEN & GRETE SKREDE (Norway)	
Variation in Haem Pigment Concentration and Colour in Meat from British Pigs . . . . .	321
P. D. WARRISS, S. N. BROWN, S. J. M. ADAMS & D. B. LOWE (UK)	
Calpains and Calpastatin Distribution in Bovine, Porcine and Ovine Skeletal Muscles . . . . .	331
A. OUALI & A. TALMANT (France)	
Beef Tenderness and Sarcomere Length . . . . .	349
F. J. M. SMULDERS, B. B. MARSH, D. R. SWARTZ, R. L. RUSSELL & M. E. HOENECKE (USA)	

